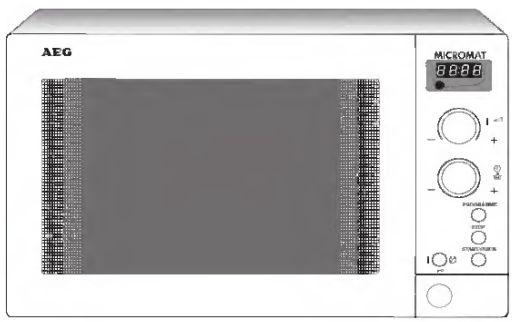
AEG

AUS ERFAHRUNG GUT

MICROMAT 153 E

Microwave Oven

Operating Instructions



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Dear customer,

Thank you for buying an AEG microwave oven and putting your trust in the AEG brand name.

Before using your AEG microwave oven for the first time, please read the instruction book thoroughly. This will enable you to take advantage of all the features that the appliance offers. It will also ensure trouble-free operation and minimize unnecessary service calls.

⚠ Important information concerning your safety or the operation of your appliance is noted by this symbol and/or mentions words such as «Warning», «Take care». Be sure to follow all instructions carefully.

☞ Throughout the manual, this symbol guides you step by step when operating the appliance.

i This symbol indicates further information concerning the use of the appliance.

The clover indicates energy-saving tips and hints for environmentally friendly use of your appliance.

In the event of malfunctioning, please follow the instructions given in the section «What to do if...»

Printed on recycled paper-
AEG - putting words into action

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Important information

Ecologically responsible disposal of packaging materials and old appliances

Packaging materials
AEG microwave ovens require effective packaging to protect them during transportation. Only the minimum packaging necessary is used.

Packaging materials (e.g. foil or styrofoam) can place children at risk. **Danger of suffocation. Keep packaging material away from children.**

All packaging materials used are environment friendly and can be recycled. The cardboard is made from recycled paper and the wooden parts are untreated. Plastic items are marked as follows :
«PE» polyethylene eg packaging film
«PS» polystyrene eg packaging (CFC-free)
«PP» polypropylene eg packaging straps
By using and re-using the packaging, raw materials are saved and waste volume is reduced.

Packaging should be taken to your nearest recycling centre. Contact your local council for information.

Disposal of old appliances
Old appliances should be made safe before disposal by removing the plug, and cutting off and disposing of the power cable.
It should then be taken to the nearest recycling centre . Check with your local Council or Environmental Health Office to see if there are facilities in your area for recycling the appliance.

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Safety instructions

⚠ General

- The appliance should only be operated with the turntable and turntable support inserted.
- Only suitable microwave ovenware should be used.
- To protect the appliance against corrosion from moisture (condensation) in the cavity or on the door, wipe these areas dry after each use.
- Do not leave the appliance unattended when warming or cooking food in disposable containers made of plastic, paper, or other flammable materials.
- If smoke is observed, keep the oven door closed, disconnect the power supply and contact your local AEG Service Force Centre. Never use the microwave oven if it is no longer functioning properly.
- This appliance complies with all relevant safety instructions. In order to maintain the safety of the appliance, repairs should only be carried out by an AEG Service Force Centre. Repairs carried out by unqualified personnel can place the user in severe danger. In the case of any defect or breakdown, please therefore contact your local electrical dealer or the AEG Service Force Centre
- Should the door seals and/or door seal surfaces be damaged, the appliance should not be operated until it has been repaired by the AEG Service Force Centre.
- Damaged appliance parts can only be replaced by exactly the same make of parts. Special tools are required for this operation.
- **WARNING:** This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

For trouble free and safe operation

⚠
- Never jam anything between the door and the door frame.
- Always keep the door seals and their surfaces clean.
- Do not keep any flammable items in the microwave. They could ignite when the unit is switched on.
- Switch the appliance on only when the food has been placed inside the cooking space, as it could overload if there is no food present.

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Microwaves

⚠
- Whenever heating liquid, please also place a teaspoon in the container to avoid delayed boiling.
  During delayed boiling, the boiling temperature is attained without the typical steam bubbles rising. When the container is shaken, even gently, the liquid may then suddenly vigorously boil over or spurt - with the **risk of scalding the user.**
- Food with «skin» or «peel», such as potatoes, tomatoes, sausages, and the like, should be pierced with a fork so that any steam present can escape and the food will not burst.
- Make sure that a minimum temperature of 70°C is attained for the cooking/heating of food. Never use a mercury or liquid thermometer for measuring the temperature of the food.
- Baby food in jars or bottles should always be heated without a lid or top, and well stirred or shaken after heating, to ensure uniform distribution of the heat. **Always check the temperature before feeding your child.**
- The hot food in a microwave oven will heat up the ovenware. For this reason always **use oven gloves** for handling hot dishes.
- Never cook your food for too long or at too high a power setting. Some areas of the food can dry out or even ignite.
- Do not use porcelain or ceramic crockery, or porous earthenware (e.g. on the handles or unglazed bases) in your microwave as these types of dishes can absorb moisture from the food as it is cooking. This can cause vapour pressure to build up which could shatter the dish.

⚠ **Do not use your microwave oven for the following:**

- to boil eggs or escargots in their shells, as they will burst. Eggs can be poached in a microwave oven as long as the yolks are pricked.
- to heat large quantities of cooking oil (fondue or deep frying) and drinks containing a high percentage of alcohol - **there is danger of spontaneous combustion!**
- to heat unopened cans, bottles, etc.
- to dry animals, textiles or paper.

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General operating instructions

Suitable ovenware

Ovenware material	Mode of operation		
	Defrosting	Heating	Cooking
Ovenproof glass and ceramic dishes (without any metal parts, e.g. Pyrex, Oven-to-tableware)	X	X	X
Non ovenproof glass and porcelain (e.g. table crockery)[1]	X	-	-
Glass ceramic and vitro-ceramic made of fire/frost proof material (e.g. Arcoflam)	X	X	X
Ovenproof earthenware [2]	X	X	X
Plastic, heat-resistant up to 200 °C [3]	X	X	X
Paper, cardboard	X	-	-
Cling film	X	-	-
Microwave cling film [3]	X	X	X
Black-lacquered or silicone-coated baking tins	-	-	-

X suitable - non suitable

[1]) excluding silver, gold, platinum or metal decoration

[2]) does not include glaze containing metal

[3]) please note the maximum temperature stated by the manufacturer

What else to note...

- Food comes in all shapes, sizes and textures. The quantities also vary. For these reasons the time and amount of energy needed to defrost, heat or cook will also vary. As a general rule :

Double the quantity = nearly* double the time

* Please refer to the cooking charts. To be on the safe side, always select the shorter cooking time. Then extend the time as necessary.

- Microwaves work by making the food heat itself up. Because of this, not all areas of the food will be heated at the same time. When heating larger quantities of food, it is particularly important to stir or turn them over.

- "**Standing time**" is referred to in the cooking charts. This is the time you should leave the food to stand without power (either inside or outside the appliance). This ensures even distribution of heat throughout the food.

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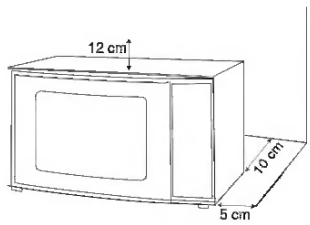
Installing and Connecting

The oven should be set on a work surface at least 85 cm above floor level. To ensure the stability of the microwave oven, the front left foot is adjustable (5 positions). Turn it to raise or lower the appliance. Make sure that nothing obstructs the ventilation louvres and that air may circulate freely around the oven.

Table top model

A gap all around the oven is necessary in order to ensure perfect ventilation:

Above:	14 cm
Behind:	10 cm
Either side:	5 cm



Connect to a plug socket with protective earth contact and fused with a 10 A-L automatic device or a 10 A slow-blowing fuse.

Built-in model

To install the appliance in a kitchen cabinet, use the appropriate mounting frame. Note the relevant instructions for installation and connection. When building in to a high cabinet, you may use the liftdoor. Note the relevant information for installation and connection given in the operation instructions of the lift door.

⚠ **Attention!**

Never operate the microwave oven with the lift door closed. Such operation would damage your appliance and invalidate the guarantee.

Connect to a plug socket with protective earth contact and fused with a 10 A-L automatic device or 10 A slow-blowing fuse. When the oven is installed, there must be a possibility of disconnecting it from mains with a contact break of at least 3 mm on all poles.
A suitable size of LS-switch, or a melting or fly-out fuse, are suitable contact-breakers.

This appliance complies with the following EC Directives :
73/23/EEC of 10.02.1973 - Low voltage directive 89/336/EEC of 03.05.1089 (incl. Amendment Directive 92/31/EEC) - EMC (Electromagnetic Compatibility) Directive.
Microwave Power: 900 Watt

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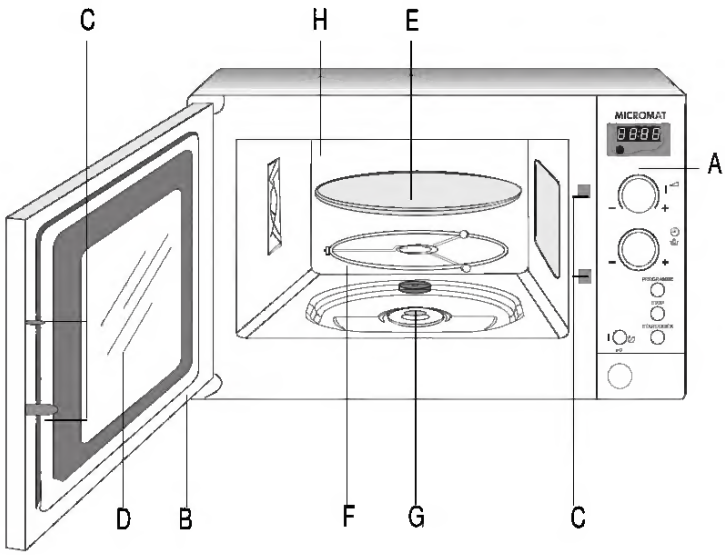
Product Description

The appliance



A Control panel

B Door seal

C Door latch and catch

D Viewing window

E Turntable

F Wheel support/roller ring

G Drive shaft

H Interior lighting

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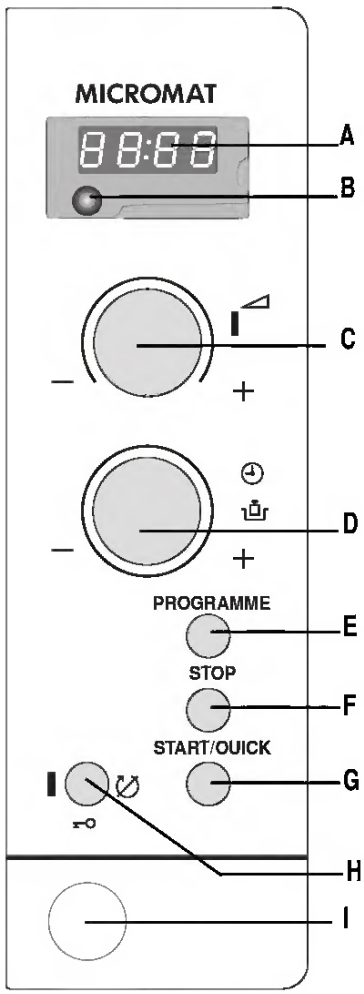
The control panel



A Display for time of day, cooking time, function mode, power etc.

B **Multi function button** to set the time of day and display the selected microwave power etc.

C **Power knob** with signal light to select microwave power.

D **Rotary knob** to select the cooking time or the weight, in grams, when using automatic programmes.

E Button for **automatic programmes 'PROGRAMME'** for defrosting and cooking.

F **CLEAR button 'STOP'** to cancel settings

G **START button 'START/QUICK'** to start the selected function and to switch on QUICK-START.

H Button for switching the turntable off with signal light.

I Button for opening door

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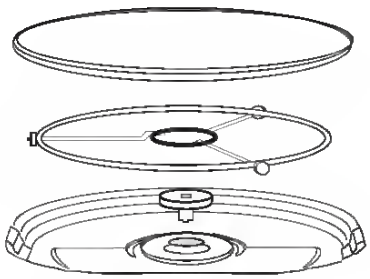
Accessories

The turntable and turntable support should be installed as shown in the diagram.
Take care to ensure the turntable support is properly in place.
The turntable may turn clockwise or counterclockwise during operation.
Do not try to rotate the roller ring manually, as you could damage the drive system.



Before using the appliance

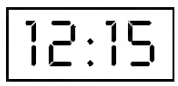
☞ Setting the clock

Example: 12:15 hrs

1. Plug the appliance into the mains. The display starts to flash «AEG» and then «00:00». The dots between the digits blink rapidly.

2. Press the **multi function button** beneath the display (top left side). The dots between the digits blink faster.

3. While keeping the multi function button pressed, set the time of day with the rotary knob 1). Release the button as soon as the time of day is displayed. The dots between the digits blink slowly. The appliance is now ready for use.



i 1) The **rotary knob** can be turned clockwise (to increase) or counterclockwise (to decrease).

The time of day can be corrected at any moment by pressing the **multi function button** and simultaneously turning the rotary knob .

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☞ «At a glance» operating instructions

Action	Comments
1. Press door release button ⊸.	The door opens.
2. Place food in the cooking space.	
3. Shut the door.	The door will click audibly when it is properly shut. If the door is not shut properly, the appliance will not function.
4. Select according to the instructions given on the following pages	The order in which you programme functions has no consequence [1]. Turn the time button clockwise to increase or counterclockwise to decrease time [2]
5 If required , switch off the turntable.	When the turntable has been switched off, the appropriate signal lamp lights up. The turntable should only be turned off when using rectangular ovenware that is larger than the turntable and is in danger of jamming.
6. Press the **START-button 'START/QUICK'**	The appliance starts. The display shows the selected cooking time, counting down backwards in seconds. (The signal light representing the chosen function lights up.)
7. End of cooking sequence.	The end of the cooking sequence is indicated by a triple audible tone. The appliance and the interior light will switch off. The display area once again shows the time of day.

i

1) If the oven is not started within 4 minutes, the settings are automatically cancelled ; time of day reappears in the display.

2) If the maximum cooking time setting « **60:00** » is surpassed during the setting, the display shows « **00:00** »

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Action :	Comments
☞ • Open the door by pressing the door release button ⊸O e.g. for stirring.	The appliance and interior lighting switch off. In the display, the two dots between the digits flash. The selected settings remain. The remaining time counts down automatically
• Shut the door and press the **START button 'START/QUICK'.**	
• Press the **CLEAR button 'STOP'**	The running process is cancelled. The appliance and the interior lighting switch off. Time of day is displayed.
• Modify the selected cooking time: turn the **rotary knob** ◴ clockwise or counterclockwise.	The cooking time in the display changes when turning the rotary button. [1]
• Modify the selected microwave power: rotate the power knob ◿	The new power setting is displayed for 5 seconds. The cooking process continues with the new power setting.
• Press **multi function button.**	The selected parameters are displayed successively for 5 seconds each, e.g. programme name, weight, microwave power ...

i

[1] If the new selection reaches « 00.00 » in the display, the cooking time is over and an audible signal sounds three times. The appliance and the interior lighting switch off. During a cooking process, the cooking time can be increased to a maximum of 60 minutes.

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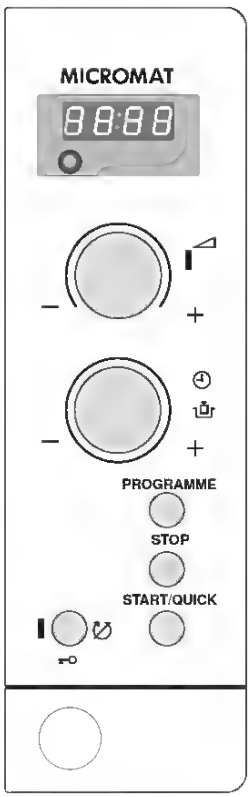
Modes of operation

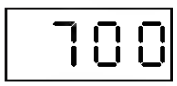
Microwaves

Setting

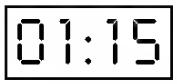


Example: 1 minute 15 seconds on microwave output level 700 W

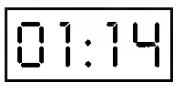
1. Set the required microwave power by turning the power knob. The signal lamp lights up. The time of day disappears from the display and the required microwave power appears:
turn to the left = lower power
turn to the right= higher power



2. Set the required cooking time by turning the **Rotary knob** ⏲. The chosen time appears in the display.



3. Press the **START button 'START/QUICK'** The selected time starts to count down.



Cooking times can be set as follows :
from 0 to 2 min. in 5 second steps
from 2 to 5 min. in 10 second steps
from 5 to 10 min. in 20 second steps
from 10 to 20 min. in 30 second steps
starting from 21 min. in 1-min. steps
Maximum programme length is 60 minutes.

⚠ Metal items must be kept at least 2 cm from the cavity wall and the oven door.

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Notes on microwave power levels

The following list shows you the power settings and what they can be used for during microwave operation :

900 Watt 700 Watt	- Heating liquids - to start a cooking sequence, start roasting, - stewing, etc. - cooking vegetables - cooking dishes - defrosting and heating of deep frozen ready made meals - heating refrigerated ready made meals
600 Watt 500 Watt	- finish cooking casseroles - cooking egg based dishes
450 Watt 350 Watt 250 Watt	- finish cooking dishes - cooking of delicate dishes - heating baby food in glass jars - soaking rice - heating delicate dishes - melting of gelatin
150 Watt 80 Watt	- defrosting meat, fish and bread - defrosting cheese, cream and butter - defrosting cakes with cream or butter icing - to let dough rise - warming cold dishes, drinks, softening butter

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Automatic Programmes

Programmes for defrosting and cooking are available. After having selected the programme, merely enter the weight of the dish (in grams), the rest of the programming is done automatically. The following gives you an overview of which food can be defrosted and/or cooked with which programme.

Automatic defrost

Programme	Food categories	Examples	Weight from - to
d1	Poultry fresh [1]	Poultry (whole or portions)	100 - 2000 g
	Fish [2]	Fish (whole or fillets)	100 - 2000 g
d2	Meat	Pork roast, goulash	100 - 2000 g
d3	Delicate cakes and pastries	Cream pie	100 - 1000 g

[1] Cover legs and wings with aluminium foil before defrosting.

[2] Cover tail and thin ends with aluminium foil before defrosting.

i Unpack your frozen food item, place on the top of a small overturned dish set inside a larger one to catch the liquid from defrosting. Be sure and follow our recommended standing time (general rule : standing time = defrosting time).
A triple bell will ring halfway through defrost time. Turn or mix dish and, if possible, break up into pieces.

Automatic cooking programmes

Programme	Food categories	Examples	Weight from - to
C1	Fresh vegetables I	Brussels sprouts, cabbage, carrots, celeriac	100 - 1000 g
C2	Fresh vegetables II	Zucchini, leeks, potatoes, spinach, fennel, cauliflower, broccoli	100 - 1000 g
C3	Frozen vegetables	Carrots, cauliflower, Brussels sprouts, leeks, zucchini, spinach, broccoli	100 - 1000 g

i Cook covered, in a heat-resistant glass dish, whenever possible. A triple bell rings halfway through cooktime. If cooking over 500 g of vegetables, stir once or twice. Please add water in the following amounts:

- **for fresh vegetables (I+II):** 100 - 500 g : 3 - 6 tablespoons / 500 - 1000 g : 9 - 12 tablespoons
- **for frozen vegetables :** 100 - 500 g : 3 - 9 tablespoons / 500 - 1000 g : 9 - 15 tablespoons

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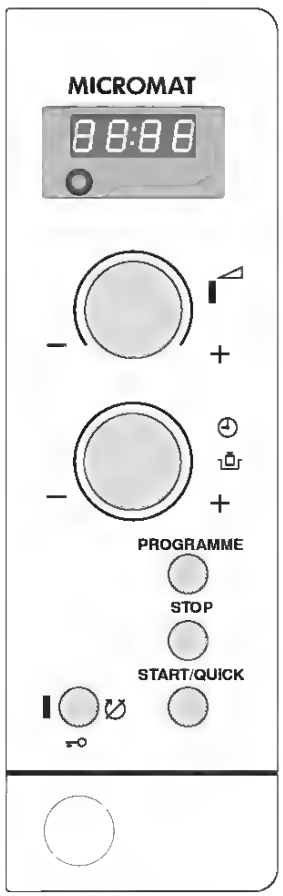
How to use automatic programmes

☞ **Example : defrosting 1 kg chicken**



1. Press the button for automatic programmes '**PROGRAMME**' until the desired programme appears in the display.

2. Use the **Rotary knob** to set the weight ⚖.

3. Press the **START button** '**START/QUICK**'. The display shows the necessary time.

4. If you want to modify the settings, you have to press the **Clear-button**, '**STOP**', and start again.

ⓘ Midway through the programme, three short rings will be heard. Stir or turn the food item at this time. The oven does not switch off.

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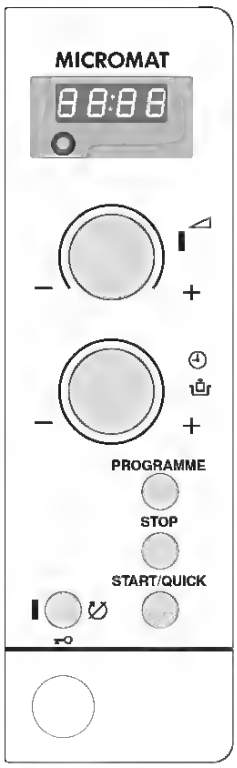
QUICK-Start

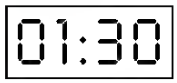
☞ **How to set**

The Quick-**Start button 'START/QUICK'** provides full microwave power from 30 seconds up to 2 minutes and 30 seconds, by 30 second-intervals. Each time you push the Quick-**START button 'START/QUICK'** the programme time is increased by 30 seconds.

Example : heating a cup of water (1 min. 30 sec.)



1. Press the **START-button 'START/QUICK'** three times. The time appears in the display and the programme begins. The microwave power signal lamp comes on.



2. You may increase the time by 30 second-intervals while the programme is running up to a limit of 2 minutes and 30 seconds by pressing the **START button 'START/QUICK'**.

ⓘ You cannot use Quick-START for programmes exceeding 2 minutes and 30 seconds.

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Minute timer with alarm

The minute timer with alarm can also be used as a general purpose reminder. For example, you could use it to set the time it takes to boil the egg that you are cooking on the hob.
The timer works without switching on the appliance, as long as no other functions have been selected.

☞ **How to set:**

1. **Select microwave power «▯» using the Power knob ◿ (all the way to the left).**

2. Set the required time with the **Rotary knob** ◴. The time of day disappears from the display and the required length of time appears.

3. Press the **START- button** '**START/QUICK**' The pre-set time will start to count down. An audible triple signal will sound when the timer has finished counting down.

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Cooking charts and tips

Defrosting

Dish	Weight in (g)	Power (Watt)	Duration (mins)	Standing time (mins)	Remarks/Hints
Meat					
Whole meat parts	500	150	10-15	10-15	Turn once. Cover fatty with aluminium foil after 1st half of defrosting time.
Steak	200	150	4-6	5-10	Turn once
Mixed chopped meat	500	150	9-14	15-20	Halfway through the defrosting time remove any pieces of meat that have already defrosted.
Goulash	500	150	10-12	15-20	As above
Poultry					
Chicken	1000	150	20-30	20-30	Turn once. Cover legs and wings with aluminium foil halfway through defrosting time
Duck	1500-2000	150 150	35-40 50-60	40-60 50-60	As for chicken
Fish					
Whole fish	500	150	10-15	10-15	Turn once Cover fins with aluminium foil
Shrimps/crab	250	150	6-8	10-15	Stir thoroughly.
Dairy produce					
Cottage cheese	500	150	15-20	15-20	Divide and stir frozen pieces from time to time
Butter	250	150	2-3	15-20	Remove any aluminium foil wrapping
Cheese	250	150	2-4	20-30	Turn once
Cream	200 ml	150	6-8	15-20	As for butter. Stir from time to time
Fruit					
Strawberries	500	150	7-9	5-10	Defrost in covered container, turn once.
Cherries	250	150	5-7	5-10	As for strawberries
Blackcurrants	250	150	5-7	5-10	As for strawberries
Redcurrants	250	150	6-8	5-10	As for strawberries

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Defrosting

Description	Weight in (g)	Power (Watt)	Duration (mins)	Standing time (mins)	Remarks/Hints
Bread					
Rolls (50g)	4 units	150	1-3	3-5	Set on a paper towel, turn once
Wholemeal, mixed, rye	1 slice (60-80 g)	150	15-30 sec	2-3	Defrost in a covered container
loaf	500	150	6-8	15-20	Cover cutting surface
Pastry					
Dry cakes eg cakes with short crust pastry	300	80	2-3	5-10	Set on a paper towel, cover.
Fruit flans baked on a baking sheet	400-450	80	4-8	10-20	As for dry cakes.
1 slice cheese cake	400	80	4-8	10-20	As for dry cakes
1 slice covered apple tart	400	80	3-5	10-20	As for dry cakes
Cream and butter-cake	300-400	80	2-4	10-20	Begin defrosting with micro waves, then remove
Melting of food					
Chocolate/ toppings	100	700	2-3		Break up into pieces, stir from time to time.
Butter	50	900	15-45 sec		To warm set time for 30 sec. longer
Heating of refrigerated food and drink					
1 jar baby food	125-250	450	30-50 sec	2-3	Heat jar without lid Stir after warming Check temperature
1 ready meal on a plate	350-400	900	2-3	2-3	Heat in a covered container Place gravy alongside in a cup
1 portion meat	approx 150	900	45 sec-1 min	2-3	All meat, except breaded meat, should be heated in a covered container.

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Description	Weight in (g)	Power (Watt)	Duration (mins)	Standing time (mins)	Remarks/Hints
1 portion vegetables, potatoes or rice	approx 200	900	1-1½	2-3	Heat in covered container, stir once
1 cup soup	approx 200 ml	900	1-2	2-3	Heat clear soup uncovered, cover thick soups Stir.
Drinks					
Milk or baby food	200 ml	900	35-45 sec	2-3	Remove any lids Stir after warming!
Boil 1 cup water	180 ml	900	1-3	2-3	Stir instant coffee or tea when the water has stopped boiling.
1 cup milk	200 ml	900	1-2	2-3	Heat milk till it is just hot enough to drink. Stir.
1 cup coffee (reheat)	200 ml	900	45-55 sec	2-3	Stir. Check the temperature!
Defrosting and heating of frozen convenience foods					
1 portion meat with gravy	150	700	2-4	2-3	Stir now and again. Heat in a covered container
1 portion meat with vegetables, garnish	350-450	700	7-14	2-3	As for meat with gravy

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Cooking vegetables [1)]

Description	Weight in (g)	Liquid added	Power (Watt)	Duration (mins)	Standing time (mins)	Remarks/Hints
Cauliflower	500	1/8 l	900	8-10	2	Dot with butter
Frozen broccoli	300	1/8 l	900	7-9	2	Stalks facing outwards
Mushrooms	250	none	900	4-6	2	Cut into slices
Frozen peas and carrots	300	1/2 cup	900	7-9	2	
Carrots	250	2-3 tsp	900	6-8	2	Cut into cubes or slices
Potatoes	250	2-3 tsp	900	4-6	2	Peel and quarter
Kohlrabi	250	1/2 cup	900	6-8	2	Cut into spikes or slices
Red/green peppers	250	none	900	4-6	2	Cut into spikes or slices
Leeks	250	1/2 cup	900	4-6	2	Cut into rings or pieces
Frozen Brussel sprouts	300	1/2 cup	900	7-9	2	
Sauerkraut	250	1/2 cup	900	6-8	2	

[1)] Cook all vegetables in a covered container. l = litre

Cooking fish

Description	Weight in (g)	Power (Watt)	Duration (mins)	Standing time (mins)	Remarks/Hints
Fish fillets	500	500	6-8	2	Cook covered. Turn halfway through cooking time.
Whole fish	800	1 900 2 450	3-5 9-11	3	Cover during cooking. Turn halfway through cooking time.

i The times stated here are for guidance only, and depend on the nature and type of food being cooked.

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Cooking of meat and poultry

Description	Quantity (g)	Power (Watt)	Duration (min.)	Remarks/Hints
Pork				
Pork chop	3 pieces, 370 g	900	6-8	1. Cook on full power, 900 for 6-8 minutes
		600	12-14	2. Turn over, reduce power to 600 and cook for 12 -14 minutes
Poultry				
Chicken	1000	900	12-14	Cook covered, add no liquid

Practical tips for use

General

- After switching off your appliance, let food stand inside for a few minutes to allow even heat distribution **(standing time)**.
- Remove any aluminium foil or metal containing packaging before preparing the food.
- Metal objects must be placed at least 2 cm away from the cooking space walls and door. Otherwise arcing can occur, resulting in damage to the appliance.

Cooking

- Whenever possible cook food covered. Only pastry dishes with crust should be cooked uncovered.
- Refrigerated or frozen food require longer cooking times.
- Foods containing sauces should be stirred from time to time.
- Cook soft vegetables such as carrots, peas and cauliflower with a little water.
- Cook soft vegetables such as mushrooms, peppers and tomatoes without liquid.
- Increase cooking time by approximately 50 % for larger pieces. Whenever possible, cut vegetables into equal-sized pieces.

Defrosting of meat, poultry and fish

- Place frozen, unpacked meat on an inverted plate in a glass or porcelain container, so that the meat juice can drain.
- Halfway through defrosting, turn the food, dividing it where possible and removing the pieces that have defrosted.

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Defrosting of butter, pieces of layer cake and cottage cheese

- Do not fully defrost in the appliance, but leave to adjust out-side. This will give a more even result.
- Remove any metal or aluminium foil packaging and/or accessories before defrosting

Defrosting of fruit and vegetables

- Fruit and vegetables that are to be used raw later should not be fully defrosted in the appliance, but left to complete defrosting at room temperature outside the microwave oven
- Fruit and vegetables that are to be cooked immediately afterwards can be cooked straight from frozen using a higher power level.

Ready made meals

- Ready made meals in metal packages or plastic containers with metal lids should be heated or defrosted in your microwave oven only if they are explicitly marked as being suitable for microwave use. Please follow the operating instructions printed on the packages (e.g. remove the metal lid and prick the plastic foil).

Tips on microwaving

You can't find cooking details for specific quantity of food.	Base programming on a similar type of food. Lengthen or shorten the cooking time accordingly: Double quantity = almost double time Half quantity = half time
The food is too dry.	Set a shorter cooking time or reduce the microwave power output.
The food is not yet defrosted, heated through or cooked on completion of programme time.	Select a longer programme time or a higher microwave power setting. Note that larger food will require a longer time.
The food is overcooked on the outside and undercooked in the middle on completion of cooking time.	Next time, try a lower power setting for a longer time. Stir liquids, such as soup, periodically.

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Test procedures

(Microwave output power 900 Watt)
The quality and operation of microwave ovens are established by recognised test institutes by testing specific dishes.

DIN Nr. 44 566 Part 2	Power	Time (mins)	Standing time (mins)	Comments[1]
Defrost and cook fish fillet	900 Watt	7-9	3	Cover. Halfway through cooking turn fillets so that inner edges face outwards.

IEC 705	Power	Time (mins)	Standing time (mins)	Comments[1]
Egg custard (test A)	350 Watt	16-18	120	
Sponge mixture (test B)	900 Watt	5-6	5	
Meat loaf (test C)	900 watt	11-13	5	
Defrost minced meat	150 Watt	12-14	5	Place directly on turntable. Turn halfway through.
Defrost raspberries	150 Watt	6-8	3	Cover.

1) Place directly on turntable unless otherwise instructed. The turntable has to be switched on.

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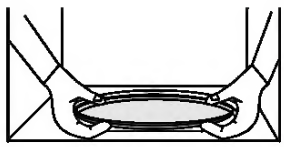
Cleaning and care

The Appliance Exterior
Wipe the front of the appliance using a soft cloth and a mild, warm detergent solution.
Do not use abrasive cleaning substances, strong detergents or coarse abrasive cleaning materials.

Cooking area
The interior will remain in good condition for a long time so long as you don't use scouring pads or rough abrasive materials. Use mild dishwashing liquid to clean the interior. You can neutralise odours inside the cooking area by boiling a cup of water with a little lemon juice for a few minutes in your oven.
Through normal operation, liquid may evaporate and condensation may occur. This is normal and is especially noticeable when the room temperature is high and the humidity of the air is low. After operation, be sure and wipe off the condensation with a soft cloth.

Turntable and Turntable support

The turntable can be removed for easy cleaning. Wells are provided on both sides for easy access.



Clean the turntable using washing-up liquid, or put it in the dishwasher. Clean the turntable support with washing-up liquid.
This should be removed straight after each use and cleaned using washing-up liquid or in the dishwasher.

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What to do if...

☞ **... the microwave appliance is not working properly ?**
Check that
– the fuses in the fuse cupboard are working,
– there has not been a power outage.
- If the fuses continue to blow, please contact a qualified electrician.

☞ **... the microwave mode is not working ?**
Check that
– the door is properly closed,
– the door seals and their surfaces are clean,
– the **START-button** has been pressed.
- the power knob is not set on '0'

☞ **... the turntable is not turning ?**
Check that
– the turntable support is correctly connected to the drive,
– the ovenware does not extend beyond the turntable,
– food does not extend beyond the edge of the turntable preventing it from rotating.
- there is nothing in the well beneath the turntable.
– the turntable is switched on.

☞ **... the microwave will not switch off ?**
- Isolate the appliance from the fuse box.
- Contact the AEG Service Department, or your local dealer.

☞ **... the interior light is not working ?**
- Call the AEG Service Department. The interior light bulb can be exchanged only by trained AEG technicians.

☞ **... the food is taking longer to heat through and cook than before ?**
- Set a longer cooking time (double quantity = nearly double time)
or
– if the food is colder than usual, rotate or turn from time to time
or
– set a higher power setting.

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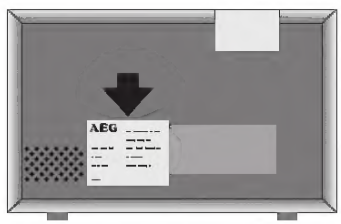
AEG Service

You can perform certain maintenance on your own; these operations are listed in section «What to do if...». First verify the problem, then look it up in the section. If you do not find the solution therein, then please contact your Service Centre. Have all necessary information handy; this way it will be easier for the technician to diagnose the problem and determine whether or not he must make a service call.

When contacting AEG Service Department, please quote the E-Number/PNC and S-Number which you will find on the appliance's rating plate (see arrow).
Quoting these numbers enables the service department to identify the required spare part so that the technician can repair the oven on his first visit. This saves you any extra costs that might be incurred if the technician has to make a repeat visit.



Keep these numbers handy by recording them here :

E-Nr./
PNC_____

S-Nr _____

If you decide to call the AEG Service Department to help with any of the aforementioned problems on the grounds of faulty operation, there will be a charge for the service technician's visit, even during the guarantee period. Please therefore follow the advice given in this instruction book or any accompanying literature very carefully.

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